

## SUBLITAN® FRESH

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**Complex of specific inactivated yeasts and tannins  
to give white wines freshness and roundness**

### CHARACTERISTICS

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**SUBLITAN® FRESH** is a formulation combining inactivated yeasts rich in reducing elements and a selected tannin pool.

Inactivated yeasts rich in reducing elements allow both protection and preservation of flavours, thanks to their antioxidant properties.

The tannins allow

- to preserve the yellow-green component of the colour
- to enhance the roundness, structure and balance in the mouth

**SUBLITAN® FRESH** is a product intended for white wine vinification. It should be added to the must as soon as possible after racking so as to limit oxidation processes.

### OENOLOGICAL PROPERTIES

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- For the oxidative protection of white wines
- For the preservation of aromas and freshness in white wines
- For the taste balance of wines, with a sensation of volume in the mouth and a lack of reduction flavours
- Reduce the appearance of reduction tastes (tapon effect of certain tannins)

### APPLICATIONS

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- For white wine vinification

### DOSAGE

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Recommended dose: 20-40 g/hL

### INSTRUCTIONS FOR USE

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Dissolve **SUBLITAN® FRESH** in 10 times its weight of water. The product is partially soluble and requires thorough mixing before being added.

Once added to the must, mix thoroughly.

#### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

### PACKAGING

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1 kg bags.

### STORAGE

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Store unopened, sealed packaging away from light in a dry, odour-free environment.

Once opened use rapidly.

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